



Case study: Salad dressing with reduced egg

Reduced-egg dressing delivers expected eating quality while improving margin and nutritional profile

Challenge: Manufacturer seeking to reduce formulation costs while maintaining product quality of salad dressing produced for foodservice

Approach: Identify ingredient alternatives based on product characteristics, manufacturing process and formula cost targets

Result: Delivered solution with desired sensory and functional qualities with improved margins, formula cost stability and material handling and processing

Key: ● Consumer well-being ● Environmental impact ● Value creation



Egg reduction

Replace egg solids with Ingredion texturizers to improve margin, formula cost stability, security of supply and material handling while maintaining taste, texture and emulsion stability



Indulgent taste and texture

Create a rich, creamy texture with consumer-accepted ingredients while reducing fat and improving nutritional panel



Option for egg-free

Replace egg solids using Ingredion texturizers without compromising emulsion stability, and the reduced fat, cholesterol-free and animal-free formulation enable “better for you” and “vegan” menu options for foodservice operators